

§ 51.690

7 CFR Ch. I (1–1–04 Edition)

**SAMPLE FOR GRADE OR SIZE
DETERMINATION**

§ 51.690 Sample for grade or size determination.

Each sample shall consist of 50 oranges. When individual packages contain at least 50 oranges, the sample is drawn from one package; when individual packages contain less than 50 oranges, a sufficient number of adjoining packages are opened to form a 50-count sample. When practicable, at point of packaging, the sample may be obtained from the grading belt or bins after sorting has been completed.

STANDARD PACK

§ 51.691 Standard pack for oranges except Temple variety.

(a) Fruit shall be fairly uniform in size. When packed in approved containers, fruit shall be arranged according to the approved and recognized methods.

(b) “Fairly uniform in size” means that not more than the number of fruit permitted in § 51.689, Tables I and II, are outside the ranges of diameters given in Table III:

TABLE III— $\frac{7}{10}$ BUSHEL CARTON

Pack size/number of oranges	Diameter in inches	
	Minimum	Maximum
24	$3\frac{1}{16}$	$5\frac{1}{16}$
32	$3\frac{9}{16}$	$4\frac{9}{16}$
36	$3\frac{1}{16}$	$4\frac{9}{16}$
40	$3\frac{7}{16}$	$4\frac{1}{16}$
48	$2\frac{1}{2}$	4
56	$2\frac{1}{16}$	$3\frac{1}{16}$
64	$2\frac{1}{16}$	$3\frac{1}{16}$
72	$2\frac{9}{16}$	$3\frac{9}{16}$
88	$2\frac{9}{16}$	$3\frac{1}{16}$
113	$2\frac{7}{16}$	3
138	$2\frac{9}{16}$	$2\frac{1}{2}$

(c) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may fail to meet the requirements of standard pack.

[66 FR 48788, Sept. 24, 2001]

STANDARD SIZING

§ 51.692 Standard sizing.

(a) Boxes, cartons, bag packs, or bulk loads in which oranges are not packed according to a definite pattern do not

meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing; *Provided*, that the ranges are fairly uniform in size as defined in § 51.691.

(b) In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may fail to meet the requirements of standard sizing.

[34 FR 13909, Aug. 30, 1969; 34 FR 14325, Sept. 12, 1969, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981; as amended at 66 FR 48788, Sept. 24, 2001]

DEFINITIONS

§ 51.693 Mature.

Mature shall have the same meaning currently assigned that term in the laws and regulations of the State in which the orange is grown; or as the definition of such term may hereafter be amended.

§ 51.694 Similar varietal characteristics.

Similar varietal characteristics means that the fruits in any container are similar in color and shape.

§ 51.695 Well colored.

Well colored means that the fruit is yellow or orange in color with practically no trace of green color.

§ 51.696 Firm.

Firm as applied to common oranges, means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin group (Satsuma, King, Mandarin), means that the fruit is not extremely puffy, although the skin may be slightly loose.

§ 51.697 Well formed.

Well formed means that the fruit has the shape characteristic of the variety.

§ 51.698 Smooth texture.

Smooth texture means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.699 Injury.

Injury means any specific defect described in § 51.713, Table IV; or an

Agricultural Marketing Service, USDA

§ 51.712

equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which slightly detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.700 Discoloration.

Discoloration means russetting of light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth, superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by melanose or other means may affect the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.701 Fairly smooth texture.

Fairly smooth texture means that the skin is not materially rough or coarse and that the skin is not thick for the variety.

§ 51.702 Damage.

Damage means any specific defect described in § 51.713, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.703 Fairly well colored.

Fairly well colored means that except for a one inch circle in the aggregate of green color, the yellow or orange color predominates over the green color on that part of the fruit which is not discolored.

§ 51.704 Reasonably well colored.

Reasonably well colored means that the yellow or orange color predominates over the green color on at least two-thirds of the fruit surface in the aggregate which is not discolored.

§ 51.705 Fairly firm.

Fairly firm as applied to common oranges, means that the fruit may be slightly soft, but not bruised; as ap-

plied to oranges of the Mandarin group (Satsuma, King, Mandarin) means that the fruit is not extremely puffy or the skin extremely loose.

§ 51.706 Slightly misshapen.

Slightly misshapen means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed or otherwise deformed.

§ 51.707 Slightly rough texture.

Slightly rough texture means that the skin is not smooth or fairly smooth but is not excessively rough or excessively thick, or materially ridged, grooved or wrinkled.

§ 51.708 Serious damage.

Serious damage means any specific defect described in § 51.713, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.709 Misshapen.

Misshapen means that the fruit is decidedly elongated, pointed or flatsided.

§ 51.710 Slightly spongy.

Slightly spongy means that the fruit is puffy or slightly wilted but not flabby.

§ 51.711 Very serious damage.

Very serious damage means any specific defect described in § 51.713, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.712 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.